

## CLAIMS

1. A process of producing an antibacterial substance derived from a plant, the process comprising disintegrating at least a part of tissue of the plant and releasing the antibacterial substance therefrom, the plane being optionally cut or ground to an appropriate size.
2. The process according to claim 1, wherein the tissue of the plant is disintegrated with an enzyme capable of acting on protopectin to release a pectin substance.
3. The process according to claim 2, wherein the enzyme is selected from the group consisting of protopectinases, polymethyl galacturonases, polygalacturonases, arabinases and rhamnogalacturonases.
4. The process according to claim 2 or 3, wherein the enzyme is protopectinase F, S, L, T, C or N or polymethyl galacturonase - SX1.
5. The process according to any one of claims 2 to 4, wherein the enzyme is used within a range from pH 2.0 to 10.0 at a temperature of 30 to 40°C.
6. The process according to any one of claims 1 to 5, wherein the plant is selected from the group consisting of cabbage, garland chrysanthemum, mugwort, dandelion, dropwort, potato, onion, sweet potato, carrot, cotton and pumpkin.
7. A bactericidal or bacteriostatic composition containing

an antibacterial substance as set forth in claim 1 as an effective ingredient.

8. The composition according to claim 7, which is used for food.

5 9. The composition according to claim 8, wherein the food is bread, noodle, candies, cookies, soft drink, nourishing drink or jelly.

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